



Volume 12 Issue 12

A Newsletter for the Residents of The Mar Del Plata Condominium

March 2022

Mar Del Plata
Condominium Assoc., Inc.
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MESSAGE FROM THE PRESIDENT

Hello everyone! As you can see from the removal of mandatory mask-wearing signs posted in and around the elevators, we have, once more, relaxed the mandate. This arrives on the heels of reduced state and city directives. It will come as a relief to many and perhaps a bit concerning for others. Of course, taking the precaution of wearing a mask remains optional. Do what makes you feel comfortable. As a result, we have started up Yoga classes once again. Thursdays at 4:00 pm in the penthouse. Cost per class: \$15.00

During Covid-19's peak, residents purchased more bicycles than the area allotted for storing them could handle. At the time, The Board voted to allow bikes to be parked alongside the resident's assigned parking. Unfortunately, good intentions sometimes go array, and, presently, it's looking rather ragged inside the parking lots. Until we find a better solution, please remember to keep your bicycles within your areas and respect your neighbors. A little courtesy goes a long way.

We're very close to beginning the concrete work. Just a few i's to be dotted and t's crossed, and we're there. As you already know, we've selected National Concrete as the contractor, a company we have a positive history with and feel capable will meet our standards. As Nelson says, "Soon the fun begins." We also wanted to thank the other companies that bid on the project. It was appreciated. Thank you for your time and effort.

Lastly, if you're like everyone else, you're probably wondering what happened to the sand replenishment project. Well, believe it or not, the project stalled because they haven't been able to secure the dump trucks—mama mia. Anyway, hang in there. In the end, I'm sure it will all be worth it.

Happy Women's History Month



Easy Irish Soda Bread

Ingredients

- 4 cups all-purpose flour
- 4 tablespoons white sugar
- 1 teaspoon baking soda
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup margarine, softened
- 1 cup buttermilk
- 1 egg
- 1/4 cup butter, melted
- 1/4 cup buttermilk

Directions

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet.
2. In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and margarine. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, combine melted butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.
3. Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Check for doneness after 30 minutes. You may continue to brush the loaf with the butter mixture while it bakes.



"A man who stops advertising to save money is like a man who stops a clock to save time." – Henry Ford

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SHEPHERD'S PIE

Ingredients

- 4 large potatoes, peeled and cubed
- 1 tablespoon butter
- 1 tablespoon finely chopped onion
- 1/4 cup shredded Cheddar cheese
- salt and pepper to taste
- 5 carrots, chopped
- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 pound lean ground beef
- 2 tablespoons all-purpose flour
- 1 tablespoon ketchup
- 3/4 cup beef broth
- 1/4 cup shredded Cheddar cheese



Directions

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash. Mix in butter, finely chopped onion and 1/4 cup shredded cheese. Season with salt and pepper to taste; set aside.
2. Bring a large pot of salted water to a boil. Add carrots and cook until tender but still firm, about 15 minutes. Drain, mash and set aside. Preheat oven to 375 degrees F.
3. Heat oil in a large frying pan. Add onion and cook until clear. Add ground beef and cook until well browned. Pour off excess fat, then stir in flour and cook 1 minute. Add ketchup and beef broth. Bring to a boil, reduce heat and simmer for 5 minutes.
4. Spread the ground beef in an even layer on the bottom of a 2 quart casserole dish. Next, spread a layer of mashed carrots. Top with the mashed potato mixture and sprinkle with remaining shredded cheese.
5. Bake in the preheated oven for 20 minutes, or until golden brown.

Just Listed



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Get Ready for Tax Time

The first step to preparing your taxes is organization of your records. It can be easy if you remember just a few tips. Make sure that all your records are easily accessible and sorted. Be sure to gather every statement you've received from your employer and from the government, both state and federal, including W-2s, 1099s, interest earned statements, interest paid statements, and your tax return booklet with label. You will also need notices of distributions from partnerships, estates, or trusts, records of unemployment insurance or Social Security benefits, and the Social Security numbers for you, your spouse, and all of your dependents. Although this list is not comprehensive, it is a good start on your way to preparing for your tax preparation.

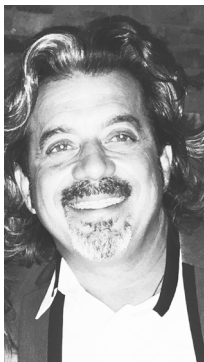


Sort through receipts and keep ones that may qualify as deductions, including business expenses, moving expenses, childcare costs, anything related to a home office, medical expenses, and charitable contributions. Organize your records according to type and sort them using file folders for easy access.

If you are using an accountant to prepare your taxes, be sure to bring along copies of your last few years returns to check for accuracy. And make sure to make your appointment early enough to allow for time to complete your tax return. To speed up the processing of your tax return even more, consider filing electronically.

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Melanie Plotkin, HAS | Javier Benitez, HAS, BC-HIS

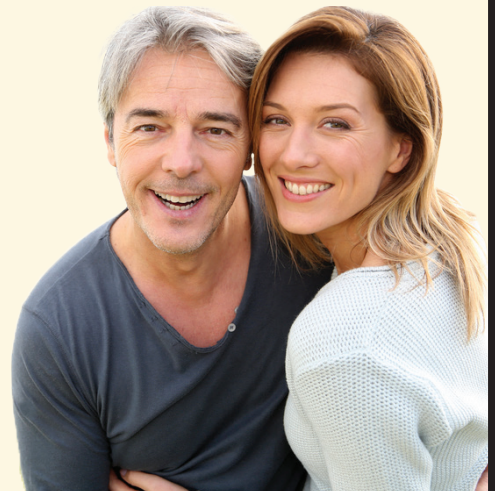


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"Melanie has been my Hearing Aid Specialist for many years. She is extremely capable and a very patient caring person. Claudia and Melanie are an excellent team, the office is welcoming, well organized and patient oriented. A very grateful patient!" - **F. & S. Goldin**



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Every Pour Helps a Pup.

INGREDIENTS
 2 oz Good Boy Vodka
 5 oz ginger beer
 0.5 oz lime juice

DIRECTIONS
 Combine vodka and ginger beer in a copper mug or highball glass filled with ice. Add lime juice. Stir gently and garnish with a lime slice.

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